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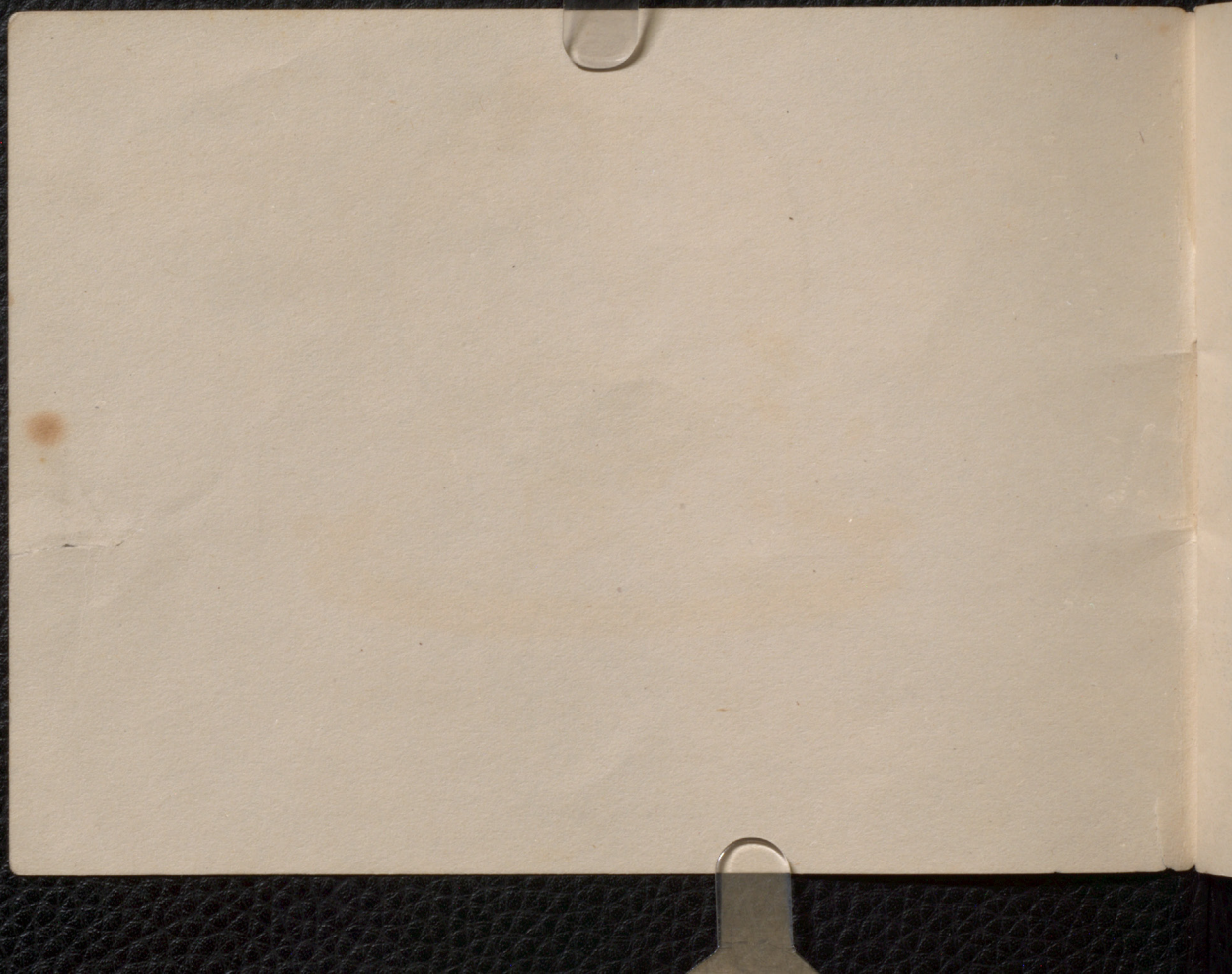
Borden's
EAGLE BRAND
BOOK of RECIPES

BORDEN MILK CO., LIMITED

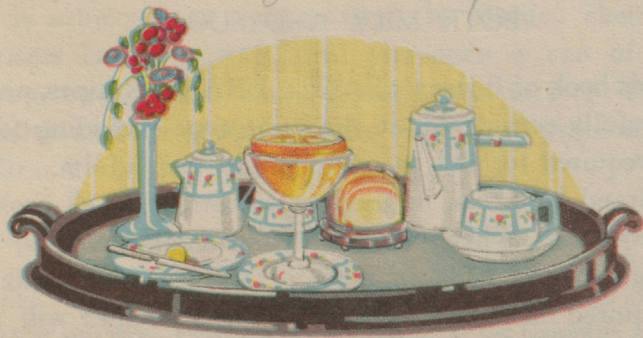
EST. 1857

"Leader of Quality"

MONTREAL



Borden's
EAGLE BRAND
Book of Recipes



BORDEN MILK COMPANY, LIMITED
"Leader of Quality"

ESTABLISHED 1857

MONTREAL



BORDEN'S EAGLE BRAND

IMPROVES ALL COOKING WHERE RECIPES CALL FOR
BOTH MILK AND SUGAR

IN preparing this book of Borden's EAGLE BRAND Recipes, practical economy has been carefully considered, at the same time providing for the necessary food values required for the growing family and adults.

Borden's Eagle Brand Milk can be used to advantage in all cooking where milk and sugar are required. When following your regular recipes, and where you use Borden's Eagle Brand Milk in place of ordinary fluid milk, no additional sugar will be required in many instances. Other recipes will require smaller amounts of sugar, syrup, honey or molasses.

In coffee, cocoa, desserts and confections, Borden's Eagle Brand Milk adds a delicious flavor all its own and quite apart from the sweetening which it also supplies.

Purity is one of the first milk essentials. Borden Purity in milk products is an established fact. Milk for Borden factories is accepted only from dairies frequently inspected by Borden inspectors and where the cattle are regularly examined by experienced veterinarians.

The milk used in Borden's Eagle Brand is delivered to Borden factories located in the heart of dairying districts, within a few hours from milking time. At the plant it is subjected to rigid analysis by Borden chemists. From the moment the process is under way until you open a can of Borden's Eagle Brand Milk in your own home it is not exposed even to air. The purity is protected. Your health and the health of your family are protected by the use of Borden's Eagle Brand.

Please note that when using these recipes all of the measures, including teaspoon, tablespoon and cup, are level. The cup is the standard half-pint measuring cup. Flour should be sifted once before measuring. Borden's Eagle Brand Milk should be measured just as it comes from the can unless otherwise specified. Economy has introduced to the housewife many butter and lard substitutes which are satisfactory and may be used successfully in these recipes at her discretion.



BREADS AND MUFFINS

NUT BREAD

1½ cupfuls white flour
1½ cupfuls graham flour
4 teaspoonfuls baking powder
1 teaspoonful salt

1 cupful water
1 egg
½ to ½ cupful Borden's Eagle Brand Condensed Milk
(amount depending on sweetness desired)
1 cupful chopped nut meats

Sift the flour before measuring, taking care to use the bran remaining in the sieve after sifting the graham flour. Combine all the dry ingredients and mix well. Combine the milk and water and add slowly to the dry ingredients, beating constantly. Add well-beaten egg and nut meats. Put in a greased pan. Cover and let rise 30 minutes. Bake in a moderate oven from 45 to 60 minutes. Yield, 1 loaf.

ONE-EGG MUFFINS

1½ cupfuls sifted flour
3 teaspoonfuls baking powder
½ teaspoonful salt
1 egg

¼ cupful Borden's Eagle Brand Condensed Milk
½ cupful water
1 tablespoonful melted butter or butter substitute

Mix the dry ingredients and add the milk and water previously combined, and the melted butter substitute. Do not beat more than necessary to mix. Bake in oiled muffin pans in a moderately hot oven for 20 minutes. Yield, 8 muffins.

GRAHAM MUFFINS



- 1 egg
- $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
- $\frac{3}{4}$ cup water
- 1 cup graham flour

- 1 cup white flour
- 1 teaspoonful salt
- 4 teaspoonfuls baking powder
- 2 tablespoonfuls melted butter or butter substitute

Beat egg, add milk and water, and then dry ingredients sifted together. Stir in melted butter substitute and beat well. Pour into greased tins and bake 25 minutes in hot oven. Yield, 9 muffins.

PARKER HOUSE ROLLS

- $\frac{1}{3}$ cupful Borden's Eagle Brand Condensed Milk
- $1\frac{1}{2}$ cupfuls water
- 3 tablespoonfuls butter or butter substitute

- 1 teaspoonful salt
- 1 yeast cake dissolved in
- $\frac{1}{2}$ cupful lukewarm water
- Flour

Combine the milk and water and heat until steaming; add the butter substitute and cool until lukewarm. Pour gradually over four cupfuls of sifted flour and the salt, beating thoroughly. Let rise until light. Add only enough flour so that the dough can be kneaded until smooth and elastic. Let rise again, roll and shape. Brush with melted butter substitute, and fold. Let rise, and bake in a hot oven from 12 to 15 minutes. Yield, 18 rolls.

FRUIT ROLLS

- 2 cupfuls sifted flour
- 4 teaspoonfuls baking powder
- $\frac{1}{2}$ teaspoonful salt
- 2 tablespoonfuls butter or butter substitute
- $\frac{1}{2}$ cupful water

- $\frac{1}{4}$ cupful Borden's Eagle Brand Condensed Milk
- $\frac{1}{2}$ cupful chopped raisins
- $\frac{1}{4}$ cupful chopped nuts
- 2 tablespoonfuls sugar.
- Sprinkling of cinnamon

1 tablespoonful melted butter or butter substitute

Mix the dry ingredients and work in the butter substitute. Add the milk and water previously combined. Toss on a floured board and roll out gently with a rolling pin until about $\frac{1}{4}$ inch thick. Brush over with melted butter substitute, sprinkle with nuts, raisins, cinnamon and sugar. Roll like a jelly roll, cut in slices from $\frac{1}{2}$ to $\frac{3}{4}$ inch thick, and place on a greased pan and bake in hot oven 15 minutes. Yield, 18 rolls.

OATMEAL BREAD

1½ cups boiling water
2 cups oatmeal, uncooked
½ cup molasses
½ tablespoonful salt

½ cup Borden's Eagle Brand Condensed Milk
1 tablespoonful butter or butter substitute
1 cake compressed yeast dissolved in ½ cup lukewarm water
5 cups white flour

Add boiling water to oatmeal and let stand one hour; add molasses, milk, salt, butter substitute, dissolved yeast and flour. Let rise until double in bulk, knead thoroughly, turn into greased bread pans, let rise again, and bake. Yield, 2 loaves.



CAKES AND COOKIES



CHOCOLATE CREAM CAKE

$\frac{1}{4}$ cup butter or butter substitute
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ teaspoonful vanilla

$\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup cold water
 $1\frac{1}{2}$ cups sifted flour
3 teaspoonfuls baking powder
 $\frac{1}{4}$ teaspoonful salt

Cream butter substitute and sugar, add well-beaten egg and vanilla. Add milk mixed with water, alternately with flour, baking powder and salt. Beat 3 minutes. Pour into greased pans and bake 25 minutes. Cool, fill, and cover top with chocolate cream.

CHOCOLATE CREAM

$\frac{1}{2}$ cup flour
 $\frac{1}{4}$ teaspoonful salt
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk

$1\frac{1}{2}$ cups water
 $1\frac{1}{4}$ squares chocolate
2 eggs
1 teaspoonful vanilla

Mix the dry ingredients, add milk and water, and cook until thickened; add melted chocolate and remove from fire. Stir in very slowly slightly beaten egg. Cook 5 minutes. Cool, flavor, and spread on cake. Number served, 10 persons.

CHOCOLATE MACAROONS

Melt 2 squares of chocolate and mix well with 1 can of Borden's Eagle Brand Condensed Milk. Add $\frac{1}{2}$ pound of shredded cocoanut, mix thoroughly, and add 1 teaspoonful vanilla. Drop on greased pan, 1 teaspoonful at a time, about an inch apart. Bake in a moderate oven until nicely browned. This makes 30 macaroons. Omit chocolate for plain macaroons.

DATE GEMS

3 tablespoonfuls butter or butter substitute
1 large egg
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{3}{4}$ cup water

1 cup whole wheat flour
1 cup flour
 $\frac{1}{2}$ teaspoonful salt
4 teaspoonfuls baking powder
1 cup dates, cut small

Cream butter substitute, add beaten egg, milk and water. Sift in the flour, salt and baking powder. Beat well, stir in the dates, and pour into greased pans. Bake in hot oven. Yield, 8 muffins.



SUGAR COOKIES



$\frac{1}{2}$ cup butter or butter substitute
 $\frac{3}{4}$ cup sugar
1 egg
2 tablespoonfuls Borden's Eagle Brand Condensed Milk

$\frac{1}{2}$ cup water
 $2\frac{1}{2}$ cups flour
4 teaspoonfuls baking powder
 $\frac{1}{4}$ teaspoonful nutmeg
 $\frac{1}{4}$ teaspoonful salt

Cream butter substitute and sugar, add beaten egg, milk, water and dry ingredients sifted. Drop from spoon on greased tin. Bake in slow oven 15 minutes. Yield, 18 cookies.

DOUGHNUTS

$\frac{1}{2}$ cup sugar
2 tablespoonfuls melted butter or butter substitute
2 eggs
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk

$\frac{3}{4}$ cup water
4 cups flour
4 teaspoonfuls baking powder
 $\frac{1}{4}$ teaspoonful nutmeg
 $1\frac{1}{2}$ teaspoonfuls salt

Mix butter substitute and sugar, add well-beaten eggs, milk and water. Stir in dry ingredients sifted together. Cut out on floured board and fry in deep fat until golden brown. Yield, 36 doughnuts.

STRAWBERRY SHORTCAKE

2 cups flour
2 teaspoonfuls baking powder
1 teaspoonful salt

2 rounding tablespoonfuls butter or butter substitute
4 tablespoonfuls Borden's Eagle Brand Condensed Milk
 $\frac{3}{4}$ cup water

Sift all dry ingredients together, work in butter substitute as you would for pie crust, add milk and water, beat with spoon (it will be very stiff). Bake 20 minutes in an oblong pan. Split the cake with a hot knife. Butter if desired. Add 2 quarts of strawberries, which have been cut into small pieces, sweetened and allowed to stand before placing on cake. Serves 6 people. Serve with Borden's Evaporated Milk whipped, if desired.



PIES AND PASTRIES

PIE CRUST

1 cupful pastry flour

$\frac{1}{2}$ teaspoonful salt

$\frac{1}{2}$ cupful hardened vegetable fat

Ice water

Sift flour and salt together and work in the fat with a knife or the tips of the fingers. Put in the ice water to make a very stiff dough. Roll lightly till thin enough to line a pie plate.

LEMON PIE

$\frac{3}{4}$ cup sugar

3 tablespoonfuls flour

Yolks of 2 eggs

Grated rind of 1 lemon

3 tablespoonfuls lemon juice

1 tablespoonful melted butter or butter substitute

$\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk

$\frac{3}{4}$ cup water

Whites of 2 eggs

$\frac{1}{2}$ teaspoonful salt

Mix flour and sugar, add egg yolks slightly beaten, grated rind, butter substitute, water, milk and lemon juice. Fold in stiffly beaten whites and salt. Fill pie crust, and bake until firm in moderate oven. Number served, 6 persons.



PUMPKIN PIE



- | | |
|--------------------------------|---|
| 1 tablespoonful flour | 2 tablespoonfuls melted butter or butter substitute |
| $\frac{1}{2}$ teaspoonful salt | 1 egg |
| 1 teaspoonful cinnamon | 2 tablespoonfuls molasses |
| 1 teaspoonful ginger | $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk |
| 1 cup strained pumpkin | $\frac{3}{4}$ cup water |

Mix dry ingredients, add pumpkin, melted butter substitute, egg slightly beaten, molasses, milk and water. Pour into pan lined with uncooked pie crust and bake slowly until firm. Number served, 6 persons.

COCOANUT CREAM PIE

- | | |
|---|--------------------------------|
| 2 tablespoonfuls cornstarch | $\frac{1}{4}$ teaspoonful salt |
| $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk | 1 cup grated cocoanut |
| $1\frac{1}{2}$ cups water | 2 eggs |
| | 1 teaspoonful vanilla |

Cook cornstarch, milk, water and salt until thickened, add cocoanut, slightly beaten eggs and vanilla. Pour into pan lined with pie crust and bake slowly 20 minutes. Number served, 6 persons.

CUSTARD PIE

- | | |
|---|-----------------------------------|
| $\frac{2}{3}$ cup Borden's Eagle Brand Condensed Milk | Pinch of salt |
| $1\frac{1}{2}$ cups hot water | $\frac{1}{2}$ teaspoonful vanilla |
| 3 eggs | |

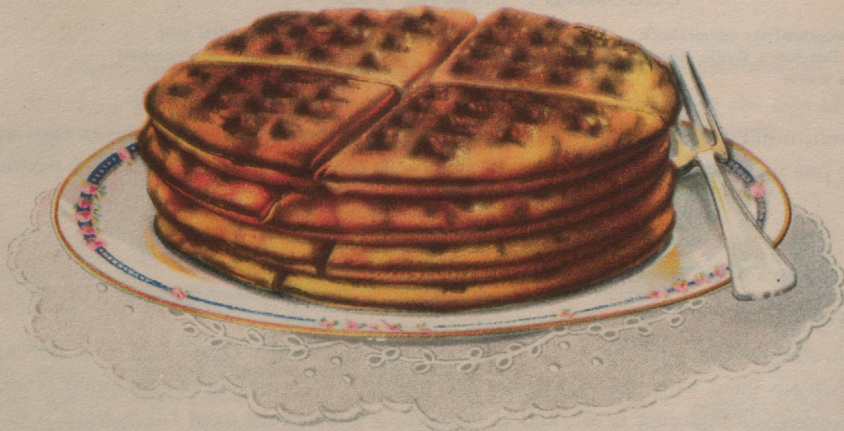
Add the hot water to the milk and pour over the slightly beaten eggs. Add the salt and vanilla, and pour into tin lined with pastry. Cover the top with a sprinkling of cinnamon or nutmeg. Put into hot oven till the crust is set, and then bake in a moderate oven till custard is firm.

WAFFLES

2 cupfuls sifted flour
3 teaspoonfuls baking powder
 $\frac{1}{2}$ teaspoonful salt
 $1\frac{1}{2}$ cupfuls water

$\frac{1}{2}$ cupful Borden's Eagle Brand Condensed Milk
2 egg yolks
2 egg whites
3 tablespoonfuls butter or butter substitute

Mix the dry ingredients. Add the milk and water previously combined, butter substitute, egg yolks, and egg whites beaten stiff. Bake on hot oiled waffle iron or unoiled aluminum waffle iron, about 2 minutes. Yield, 6 waffles.



CHOCOLATE ECLAIRS

1 cup hot water
½ teaspoonful salt

½ cup butter or butter substitute
5 eggs
1½ cups pastry flour



Add the butter substitute and salt to the water. The instant that it boils add all the flour and stir vigorously till it is thick enough to cleave from the side of the dish. Remove from the fire, cool, add the eggs one at a time and beat well between each addition. Place mixture in a pastry bag and force into strips 4 inches long and 1 inch wide on a buttered baking sheet. Bake 25 minutes in a moderate oven. Eclairs must not be removed from the oven till they are thoroughly done. When cold, cut a slit in the eclair with a sharp knife and force in cream filling by means of the pastry bag. Brush the top with an icing made by mixing 1 tablespoonful of cocoa with ½ cup of confectioner's sugar, and making a smooth paste with hot water.

CREAM PUFFS

Prepare the same as Eclairs. To shape, drop by spoonfuls on a buttered sheet, 1½ inches apart, shaping with handle of spoon as nearly circular as possible, having mixture slightly piled in center. Bake 30 minutes in a moderate oven. With a sharp knife make a cut in each large enough to admit of cream filling. Yield, 18 small cream puffs.

CREAM FILLING

¾ cup Borden's Eagle Brand Condensed Milk
1½ cups water
4 tablespoonfuls cornstarch

¼ teaspoonful salt
2 eggs
1 teaspoonful vanilla

Heat the milk and water in a double boiler, and combine with the cornstarch, which has been mixed to a smooth paste with cold water. Stir till it thickens and cook 15 minutes. Add the salt to the slightly beaten eggs. Pour the cornstarch over the eggs, and cook over water till the egg is cooked. Cool and flavor.

FRUIT SALAD

1 cup green apples
3 oranges
1 cup cut pineapple

$\frac{1}{2}$ cup nut meats
1 banana
8 leaves lettuce

$\frac{3}{4}$ cup salad dressing

Cut fruit in small slices, mix with salad dressing, and arrange on lettuce leaves. Number served, 8 persons. (For salad dressing see page 22.)



PUDDINGS AND SAUCES



CHOCOLATE SOUFFLÉ

2 tablespoonfuls butter or butter substitute
2 tablespoonfuls flour
3 tablespoonfuls Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water

$\frac{1}{2}$ teaspoonful vanilla
 $1\frac{1}{2}$ squares chocolate
2 tablespoonfuls sugar
2 tablespoonfuls hot water
3 eggs

Melt butter substitute, add flour, milk and water, and cook until thickened. Melt chocolate, add hot water and sugar, stir until smooth. Combine mixtures, add well-beaten eggs; flavor and pour into buttered dish. Bake 25 minutes in moderate oven. Serve immediately with Creamy Sauce. Number served, 6 persons.

CHOCOLATE BREAD PUDDING

2 cups bread crumbs
1 cup Borden's Eagle Brand Condensed Milk
3 cups water
 $\frac{1}{4}$ teaspoonful salt

2 squares chocolate
 $\frac{1}{4}$ cup sugar
2 eggs
1 teaspoonful vanilla

Soak bread in milk to which water has been added. Melt chocolate, add sugar, bread and milk. Beat eggs slightly, add to mixture, with salt and vanilla. Bake in buttered pudding dish 1 hour in moderate oven. Serve with Creamy Sauce. Number served, 8 persons.

BAKED INDIAN PUDDING

$1\frac{1}{4}$ cups Borden's Eagle Brand Condensed Milk
 $3\frac{3}{4}$ cups water
 $\frac{1}{2}$ cup cornmeal
 $\frac{1}{2}$ cup molasses

$\frac{1}{4}$ cup raisins
 $\frac{1}{2}$ teaspoonful cinnamon
 $\frac{1}{4}$ teaspoonful salt
 $\frac{1}{4}$ teaspoonful ginger

Pour milk and water slowly on cornmeal; cook in double boiler 20 minutes, add remaining ingredients. Pour into buttered dish and bake 2 hours in slow oven. Serve hot with soft custard. Number served, 6 persons.



Fruit Mold
(see page 20)



Custard Pie
(see page 11)

Chocolate Eclairs
and Cream Puffs

(see page 13)



Strawberry
Short
Cake

(see page 9)



PINEAPPLE PUDDING

$\frac{3}{4}$ cup Borden's Eagle Brand Condensed Milk
 $2\frac{1}{4}$ cups water
 $\frac{1}{2}$ cup cornstarch
 $\frac{1}{2}$ can grated pineapple

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ teaspoonful salt
Whites of 3 eggs

Cook first five ingredients 10 minutes. Fold in whites of eggs beaten stiff. When partly cooled, stir in pineapple. Mold, chill, and serve with soft custard. Number served, 6 persons.

CARAMEL NUT PUDDING

$\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk
 $1\frac{1}{2}$ cups water
 $\frac{1}{8}$ teaspoonful salt
4 tablespoonfuls cornstarch

$\frac{3}{4}$ cup brown sugar
 $\frac{2}{3}$ cup English walnuts
1 teaspoonful vanilla

Cook milk, water, salt and cornstarch until thickened and smooth. Add the brown sugar, which has been melted and caramelized. Cook together until smooth. Add nuts and flavoring. Cool, and serve with soft custard or Borden's Evaporated Milk, whipped. Number served, 6 persons.

TAPIOCA CREAM

2 tablespoonfuls granulated tapioca
 $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk
 $1\frac{1}{2}$ cups water

2 eggs
 $\frac{1}{4}$ teaspoonful salt
1 teaspoonful vanilla

Cook milk, water and tapioca until tapioca is clear. Beat yolks of eggs slightly, add slowly with salt. Flavor and fold in stiffly beaten whites of eggs. Cool and serve. Number served, 4 persons.

ICE CREAM PUDDING

1 cup Borden's Eagle Brand Condensed Milk
3 cups water
5 tablespoonfuls cornstarch

2 tablespoonfuls sugar
2 eggs
1 teaspoonful vanilla
 $\frac{1}{8}$ teaspoonful salt

Cook cornstarch, milk and water 10 minutes. Add yolks of eggs beaten slightly, with sugar. Cook 3 minutes. Remove from fire, fold in stiffly beaten whites of eggs and flavoring. Cook, and serve with soft custard. Number served, 8 persons.

COCOANUT-WALNUT CAKE

$\frac{1}{2}$ cup butter or butter substitute
 $\frac{3}{4}$ cup sugar
Yolks of 3 eggs
2 tablespoonfuls Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water

$1\frac{1}{4}$ cups flour
2 teaspoonfuls baking powder
Whites of 2 eggs
1 teaspoonful vanilla
 $\frac{3}{4}$ cup walnut meats

Cream butter substitute and sugar, add well-beaten yolks, milk and water, and add alternately with flour sifted with baking powder. Fold in stiffly beaten egg whites, vanilla and walnut meats. Bake in a moderate oven 20 minutes in layer cake tins. Frost with cocoanut frosting.





FRUIT MOLD

1 cup Borden's Eagle Brand Condensed Milk
2 cups boiling water

3 tablespoonfuls gelatine (powdered)
 $\frac{1}{8}$ teaspoonful salt
1 teaspoonful vanilla

Mix the gelatine with the milk. Pour the boiling water over the mixture and stir till dissolved. Add the salt and vanilla and set in a cool place till it begins to thicken. Arrange oranges, bananas and cherries around the bottom and sides of a wet mold. Pour the gelatine mixture over the fruit and stand in a cool place till firm.

CREAMY SAUCE

$\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{3}{4}$ cup water

$\frac{1}{2}$ cup sugar
1 teaspoonful vanilla

Let sugar, milk and water come to the boiling point, then boil gently 8 minutes. Remove from fire, flavor, and serve hot with pudding.

SOFT CUSTARD SAUCE

$\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{3}{4}$ cup water

2 eggs
 $\frac{1}{8}$ teaspoonful salt
 $\frac{1}{2}$ teaspoonful vanilla

Add slightly beaten eggs to milk and water. Cook in double boiler until thickened, add salt and vanilla, and beat 2 minutes with egg-beater. Cool, and serve with puddings. Number served, 6 persons.

HARD SAUCE FOR PUDDINGS

$\frac{1}{4}$ cup butter or butter substitute
 $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk

$\frac{1}{2}$ cup powdered sugar
1 teaspoonful vanilla (or 1 tablespoonful brandy)

Mix thoroughly. Let chill and serve with steamed or baked pudding.

GRAHAM FRUIT PUDDING

$\frac{1}{4}$ cup butter or butter substitute
 $\frac{1}{2}$ cup molasses
2 tablespoonfuls Borden's Eagle Brand Condensed Milk

$\frac{1}{2}$ cup water
1 egg
 $1\frac{1}{2}$ cups Graham flour
 $\frac{1}{2}$ teaspoonful soda
1 teaspoonful salt
1 cup raisins, seeded and cut
in pieces

Melt butter substitute, add molasses, milk, water, egg well beaten, dry ingredients mixed and sifted, and raisins; turn into buttered mold, cover, and steam $2\frac{1}{2}$ hours. Serve with Creamy Sauce. Other fruits may be added if desired. Number served, 6 persons





SALADS

BANANA AND NUT SALAD

4 bananas
 $\frac{1}{4}$ cup salad dressing

8 lettuce leaves
 $\frac{1}{4}$ cup broken walnut meats

Slice bananas lengthwise. Lay each half on lettuce, spread with salad dressing, and sprinkle with nuts. Number served, 8 persons.

SLICED CABBAGE SALAD

$\frac{1}{2}$ teaspoonful mustard
Pinch of salt
1 tablespoonful butter or butter substitute

1 tablespoonful Borden's Eagle Brand Condensed Milk
1 egg slightly beaten
2 tablespoonfuls vinegar

Mix the ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly, until mixture thickens. Strain and cool.

BORDEN'S SALAD DRESSING (UNCOOKED)

2 eggs beaten until light
 $\frac{1}{2}$ teaspoonful salt

$\frac{1}{2}$ teaspoonful mustard
 $\frac{1}{2}$ can Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cupful vinegar

Beat the first four ingredients vigorously for a few minutes, add the vinegar, stir well and set aside for a few hours to thicken. Excellent for fruit or vegetable salad. Will keep for weeks. *For Russian dressing add chili sauce to taste.*

COOKED SALAD DRESSING

$\frac{1}{2}$ tablespoonful salt
1 teaspoonful mustard
1 tablespoonful flour

1 egg

1 tablespoonful butter or butter substitute
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water $\frac{1}{4}$ cup vinegar

Mix dry ingredients, add slightly beaten egg, butter substitute, milk, water and vinegar. Cook until thickened. Strain and cool. Whipped Borden's Evaporated Milk or cream may be added before serving if desired. Yield, 1 cupful.



ENTREES

TAMALE PIE

1½ cups cornmeal
2 cups water
½ cup Borden's Eagle Brand Condensed Milk

¼ teaspoonful pepper
4 teaspoonfuls salt
2 cups tomato
2 cups cheese (grated or cut fine)

Mix cornmeal with 1 cup of cold water. Bring 1 cup of water to boiling point. Add cornmeal and Eagle Brand Milk. Cook until thick, then cook over hot water with 3 teaspoonfuls of salt for ½ hour. To tomatoes add 1 teaspoonful of salt and the pepper. In greased casserole or baking dish, put ½ cornmeal, ½ tomatoes and ½ cheese. Repeat. Put in oven for 20 minutes.

MEAT SHORTCAKE

2 cups flour
1 teaspoonful salt
¼ teaspoonful cayenne

4 teaspoonfuls baking powder
4 tablespoonfuls butter or butter substitute
½ cup Borden's Eagle Brand Condensed Milk
¾ cup water

Sift dry ingredients. Cut in butter substitute, add liquid, toss on floured board. Shape to fit pan in which has been placed 3 cups left-over meat and 2 cups gravy or 2 cups meat stock thickened with 2 tablespoonfuls butter substitute, 2 tablespoonfuls flour, ½ teaspoonful salt and ⅛ teaspoonful pepper. Put in oven. Bake 25 minutes.



APPLE FRITTERS

1 cup flour
1½ teaspoonfuls baking powder
3 tablespoonfuls powdered sugar
¼ teaspoonful salt
1 tablespoonful Borden's Eagle Brand Condensed Milk

½ cup water
1 egg
2 medium-sized sour apples
Powdered sugar

Mix and sift dry ingredients, add milk and water gradually, and egg well beaten. Pare, core and cut apples in eighths, then cut eighths in slices, and stir in batter. Drop by spoonfuls and fry in deep fat. Drain on brown paper and sprinkle with powdered sugar. Serve hot.

BANANA FRITTERS

3 bananas
1 cup flour
2 teaspoonfuls baking powder
1 tablespoonful powdered sugar

¼ teaspoonful salt
1 tablespoonful Borden's Eagle Brand Condensed Milk
¼ cup water
1 egg
1 tablespoonful lemon juice

Mix and sift dry ingredients. Beat egg until light, add milk and water, and combine mixtures; then add lemon juice and banana fruit forced through a sieve. Drop by spoonfuls, fry in deep fat, and drain. Serve with lemon sauce.

ICE CREAM

CHOCOLATE ICE CREAM

2 cans Borden's Eagle Brand Condensed Milk
2 cups water
Few grains salt

1½ squares unsweetened chocolate, or
¼ cup prepared cocoa
1 tablespoonful vanilla

Melt chocolate, and dilute with hot water to pour easily, add to milk and water; then add salt and flavoring, and freeze.

COFFEE MARSHMALLOW CREAM

- 2 cups strong boiling coffee
- 2 tablespoonfuls granulated gelatine
- 2 tablespoonfuls cold water
- 3 tablespoonfuls sugar
- $\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk
plus $\frac{1}{2}$ cup water
- $\frac{1}{2}$ teaspoonful vanilla
- $\frac{3}{4}$ cup cut marshmallows

Soak gelatine in the cold water until soft. Add coffee and stir until gelatine is dissolved. Add other ingredients. Add marshmallows just before chilling. Chill and serve. Marshmallows may be omitted from this recipe.





FRENCH ICE CREAM

1½ cups Borden's Eagle Brand Condensed Milk
1½ cups hot water
1 tablespoonful cornstarch

2 eggs
Speck of salt
1 tablespoonful vanilla

Heat the milk and water in a double boiler. Combine with the cornstarch made smooth with a little cold water. Stir till it thickens and cook over water at least 15 minutes. Add the salt to the eggs, which should be slightly beaten. Pour the thickened milk slowly on to the eggs, return to the double boiler and cook 1 minute, stirring constantly. Cool. Add the vanilla. Freeze. Ice cream should be packed after freezing, and stand at least 2 hours to ripen before using. One egg may be omitted and another tablespoonful cornstarch used instead.

FRUIT ICE CREAM

Mash any fresh or stewed fruit and rub through a coarse strainer. Sweeten to taste. Omit the vanilla from previous rule and add the fruit just before freezing.

ORANGE MILK SHERBET

½ cup lemon juice
Juice of two oranges
¾ cup sugar

1½ cups Borden's Eagle Brand Condensed Milk
1½ cups water

Mix sugar, lemon and orange juice, add milk and water. Stir well and freeze. Number served, 8 persons.



CANDIES

OPERA CREAM CARAMELS

1 cup sugar
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk

$\frac{1}{3}$ cup water
 1 teaspoonful vanilla

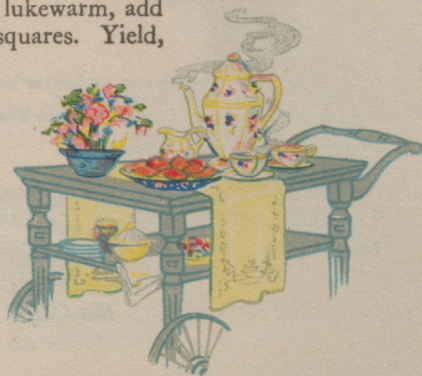
Boil until it forms a firm ball in cold water. Cool until lukewarm, add vanilla, and beat until creamy. Pour in waxed tin, crease into squares. Yield, 30 caramels.

CHOCOLATE FUDGE

1 cup brown sugar
 $\frac{1}{2}$ cup granulated sugar
 2 squares chocolate
 2 tablespoonfuls Borden's Eagle Brand Condensed Milk

$\frac{1}{2}$ cup water
 1 teaspoonful vanilla
 $\frac{1}{2}$ cup nuts

Boil sugar, chocolate, milk and water until it forms a firm ball in cold water. Remove, partly cool, then add vanilla and broken nuts. Beat until creamy. Pour in buttered pan and crease into squares. Yield, 1 pound.





MAPLE NUT FUDGE

1 cup maple syrup
1 cup sugar

$\frac{1}{2}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup nut meats

Boil syrup, milk and water until a firm ball is formed when dropped in cold water. Cool slightly, add broken nuts and beat until creamy. Turn into buttered pan and crease into squares.

PENOUCHE

$1\frac{1}{2}$ cups brown sugar
2 tablespoonfuls Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water

$\frac{1}{2}$ cup nut meats
1 teaspoonful vanilla

Boil sugar, milk and water until a firm ball is formed in cold water. Cool slightly, add vanilla and nut meats. Beat until creamy and drop by spoonfuls in buttered pan. Yield, 1 pound.

SULTANA CARAMELS

$\frac{1}{4}$ cup butter or butter substitute
 $1\frac{1}{2}$ cups brown sugar
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup molasses

2 squares chocolate
1 teaspoonful vanilla
 $\frac{1}{2}$ cup walnut meats
 $\frac{1}{2}$ cup almonds
2 tablespoonfuls Sultana Raisins

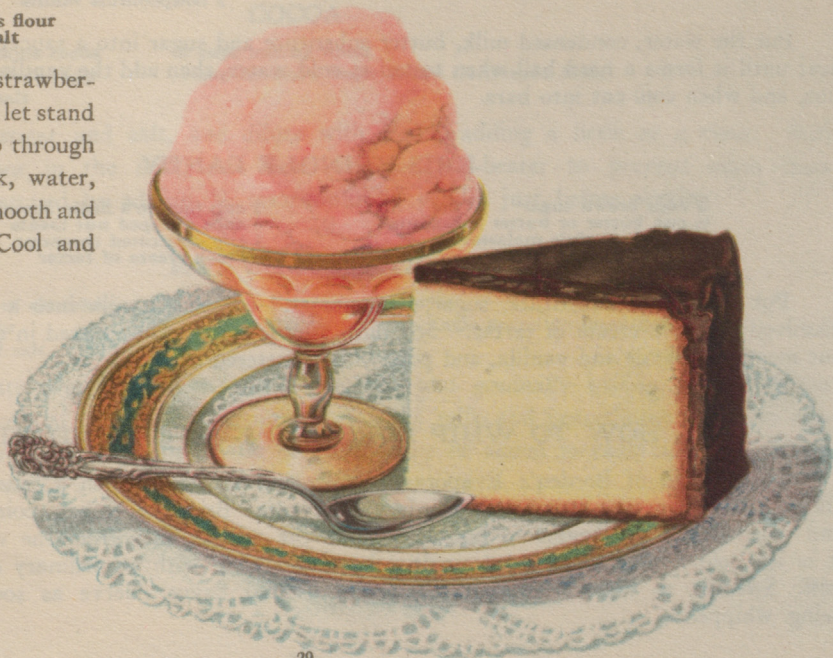
Melt butter substitute, add sugar, milk, water and molasses. Heat to boiling point and boil 7 minutes. Add chocolate, stir until it melts; boil 7 minutes longer. Remove, add vanilla, nuts and raisins. Cool and cut in squares. Yield, 1 pound.

MACAROONS (See Cakes and Cookies)

STRAWBERRY ICE CREAM

- 2 boxes strawberries
- 1 cup sugar
- $2\frac{1}{2}$ cups Borden's Eagle Brand Condensed Milk
- $2\frac{1}{2}$ cups water
- 2 tablespoonfuls flour
- $\frac{1}{8}$ teaspoonful salt

Hull and crush strawberries, cover with sugar, let stand 1 hour, mash and rub through strainer. Cook milk, water, flour and salt until smooth and slightly thickened. Cool and freeze to a mush, add fruit, and finish freezing. Yield, 2 quarts.





BORDEN'S TAFFY

3½ cups sugar
½ cup butter or butter substitute

1 cup Borden's Eagle Brand Condensed Milk
1 cup water
2 teaspoonfuls vanilla

Put the water, condensed milk, butter substitute and sugar into a saucepan; stir over a gentle heat until it forms a hard ball when tested in cold water, then add the vanilla. Pour into buttered tins, and when cool cut into bars.

KRIS KRINGLE CANDY

2 cups brown sugar
½ cup butter or butter substitute
2 tablespoonfuls molasses
1 tablespoonful vanilla

1 cup Borden's Eagle Brand Condensed Milk
2 cups chopped nut meats
1 cup desiccated cocoanut
Pinch cream of tartar

Put the butter substitute, sugar, molasses and condensed milk into a saucepan, and when dissolved add the cream of tartar. Stir until almost brittle when tested in cold water. Add the nut meats, cocoanut and vanilla, and pour into a buttered tin.

HOW TO WHIP BORDEN'S EVAPORATED MILK

Open a can of Borden's Evaporated Milk and set the can in a saucepan of cold water, allowing the water to cover two-thirds of the can. Bring to boiling point, but do not boil, and when the water begins to bubble remove the can at once from the water and chill until it is ice cold. Then pour it into a deep bowl and whip with an ordinary egg-beater until it is stiff. Sweeten to taste with sugar, and add desired flavor. Serve as soon as possible after being whipped.

BEVERAGES



COCOA

3 tablespoonfuls cocoa
3 tablespoonfuls sugar
Pinch of salt

3 cups boiling water
1 cup Borden's Eagle Brand Condensed Milk

Mix the cocoa, sugar and salt, and dilute with water, adding a little at a time. Boil about 2 minutes, pour in the milk, and beat with an egg-beater to prevent scum from forming on top. Improved by adding $\frac{1}{2}$ teaspoonful of vanilla just before serving.

HOT CHOCOLATE

2 squares of chocolate
 $\frac{1}{4}$ cup sugar
Pinch of salt

2 cups boiling water
2 cups Borden's Eagle Brand Condensed Milk

Melt the chocolate over hot water, add sugar, salt and gradually boiling water. When smooth, place on stove and boil several minutes. Add the milk and beat thoroughly with egg-beater. Whipped Borden's Evaporated Milk or cream may be added to each cup of chocolate when serving. Use vanilla as in cocoa.



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